



THE CONFERENCE
& EVENT CENTER
NIAGARA FALLS

Wedding Packages



101 Old Falls Street Niagara Falls, New York, 14303
www.CCNFNY.com • (716) 278-2100



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The Conference & Event Center Niagara Falls



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

We are so pleased to have you as our guest as you celebrate your special day at
The Conference & Event Center Niagara Falls.
Your wedding reception will include the following with each of our exceptional packages:

Four Hour Open House Bar

Artisan Cheese & Fruit Display for Reception

Champagne Toast for Bridal Party

White Glove Service

(3) Votive Candles on Each Dinner Table

Dance Floor

Staging for Head Table

Beautiful House Linens (Black, White or Bone)

Variety of Colors of Linen Napkins



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Wedding Testimonials

The location, food and spaciousness were excellent. Everything was top notch. I'm glad we chose The Conference & Event Center for our reception.

--Michael Hromowyk & Carley Ellis



Your Event Managers did an excellent job with communicating with us during the planning processes and were very knowledgeable and helpful for planning purposes.

--Brian Rosman & Rachel Giroux

We can't thank our Event Manager enough for all her help in making our day perfect! The wait staff was very helpful and always making sure that every need was met. We couldn't have chosen a better place!

--Kristina Kerdock & Barrett Burgoyne

The staff was extremely courteous, the chef and the team made DELICIOUS meals. Our Event Manager was awesome to work with – and took care of every detail professionally and promptly. We would recommend The Conference & Event Center to anyone who is looking to host a large event.

--Jessica Garfinkel & Christopher Budde

The Conference Center was beautiful, the staff was wonderful, and my wedding was beyond my highest expectations!

--Cheryl Swasey & Robert Mickens



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Plated Entrée Options

The Brilliant Wedding Package \$48

Four Hours of Open Bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Choice of:

House Field Greens with Balsamic & Peppercorn Ranch Dressings

Caesar Salad

Warmed Bread Basket of Dinner Rolls with Whipped Butter

Choice of two entrees:

Chicken Cordon Bleu, Pan Seared Breast of Chicken Stuffed with Swiss Cheese Cream Sauce and Crispy Pancetta in a Maple Dijon Reduction

8 oz. Sirloin with Mushroom Bordelaise Sauce

Dijon Rubbed Almond Encrusted Salmon with a Tarragon Cream Sauce

Served with Seasonal Vegetables and Truffle Whipped Potatoes



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Plated Entrée Options

The Elite Wedding Package \$58

Four hours of open bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Choice of:

Grilled Hearts of Romaine with Shaved Parmesan and Anchovy Dressing

Mesclun Salad with Beets, Carrots and Crumbled Blue cheese with Champagne Vinaigrette Dressing

Warmed Bread Basket of Dinner Rolls with Whipped Pesto and Honey Butter

Choice of two entrees:

Black Angus Filet of Beef, Grilled 8 oz. Cut

Choice of one of the following sauces:

Loganberry Demi Glaze, House Béarnaise, Au Poivre or Stilton Blue Cheese Fondue

Sliced Chicken Breast Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach and Blend of Italian Cheeses with Garlic Cream

Atlantic Salmon with Miso Salmon Filet with Miso Ginger Glaze

Chef's Selection of Vegetable and Roasted Fingerling Potatoes



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Plated Entrée Options

The Diamond Duet Entrée Options **\$68**

Four hours of open bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Italian Wedding Soup or Creamy Tomato Basil Soup with Warmed Baked Pumpernickel and Baguette bread with Rosemary-infused Whipped Butter

Iceberg Wedge Salad with Pancetta, Grape Tomatoes and Crumbly Blue Cheese Dressing
Or

Spinach & Arugula Salad with Sliced Strawberries, Toasted Walnuts and Goat Cheese

Choice of two selections for your entree:

Chicken Marsala with Wild Mushrooms

4 oz. Filet of Sirloin with House Béarnaise Sauce

Sliced Tenderloin with Port Wine Demi glaze

Blackened-Style Atlantic Salmon

Grilled Swordfish Kabob

Two Caribbean Jumbo Prawns topped with Lemon Lime Crème



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Wedding Buffet Options

Italian Amore Wedding Buffet **\$50**

Four hours of open bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Served:

Traditional Italian Wedding Soup with Warm Italian Rolls & Pesto Whipped Butter

On the Buffet:

Caesar Salad with Shaved Parmesan cheese, Crostini and Homemade Anchovy Dressing

Penne Ala Vodka with Peas

Mélange of Vegetable

Choice of two of the following:

Tuscan Style Chicken – Pan Seared with Citrus Herb Sauce

Sicilian Chicken - Parmesan Crusted Chicken Breast Topped with a Creamy Tomato Basil Sauce

Portofino Baked Haddock - Sliced Tomatoes, Italian Herbs and Asiago Cheese

Roast Pork Loin - Rubbed with Cracked Pepper, Sea Salt and Rosemary

Sliced Roast Sirloin - With Jardinière Sauce



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Wedding Buffet Options

The Old Falls Street Wedding Buffet \$55

Four hours of open bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Served:

Field Green Salad with Sliced Cucumber, Roma Tomato, Chick Peas and Champagne Vinaigrette Dressing

Bread Basket of Sliced French Bread, Warmed Herbed Rolls and Honey Butter

On the Buffet:

Grilled Vegetable display with Fresh Mozzarella and Provolone Cheese

Whipped Yukon Potatoes

Mélange of Vegetable

Choice of two of the following:

Chicken Roulade - Sliced Chicken Breast Stuffed with Artichoke Hearts, Roasted Red Pepper, Spinach & Blend of Cheeses

Herb Roasted Chicken with Natural Jus

Pepper Crusted Beef with Caramelized Onion Ragout

Seasoned Salmon with Lemon Dill Beurre Blanc



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Wedding Buffet Options

The Celebration Station Reception \$62

Four hours of open bar featuring our house-brand liquors, cabernet sauvignon, chardonnay and zinfandel wines, domestic bottled beer, soft drinks, juices and mixers

Artisan Display: Imported & Domestic Cheese, Decadent Meats, Sicilian Olives, Roasted Peppers, Hummus, Dried Fruits, Nuts, Chutneys, Crackers and Sliced Breads

For the Evening:

Complimentary Cake Cutting Included

Fresh Brewed Columbian Coffee and Teas on a Station

Servers Will Tray Pass the Following Hors d'oeuvres:

Thai Chili-glazed Beef Ribbons

Herbed Goat Cheese Stuffed Mushroom

Vegetarian Spring Rolls with Sweet Chili Sauce

Phyllo Wrapped Brie with Almond and Raspberry

Choice of three of the following stations:

I. Butcher Block:

Choice of One:

Oven Roasted Turkey

Herb Encrusted Roast Beef

Oven-pitted Glazed Ham

Spice Rubbed Pork Loin

Accompanied with Assorted Fresh Baked Rolls and Condiments

(You may add second meat for an additional up-charge of \$5.00 per person)



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

The Celebration Station Reception (continued)

II. Pasta Station:

Choice of (2) Pasta Entrée's

Cheese Tortellini with Asiago Alfredo Sauce

Rigatoni with Eggplant Sauce

Penne with Vodka Sauce

Risotto with Mushrooms and Peas

Accompanied with Fresh Baked Italian Bread & Garlic Bread

III. Salad Station:

Romaine Lettuce and Mesclun Greens

Accompanied with Tomatoes, Croutons, Cucumber, Garbanzo Beans, Croutons, Purple Onion, Sunflower Seeds, Black Olives, Cheddar Cheese, Crumbled Blue Cheese

Served with the following dressings:

Creamy Blue, Ranch, Champagne Vinaigrette and Russian

IV. Loaded Potato Station:

Puree of Potatoes Served in Martini Glasses

Accompanied with the Following:

Cheddar Cheese, Sour Cream, Fried Onions, Whipped Butter, Fresh Herbs, Homemade Salsa, Applewood Smoked Bacon & Red-Bell Pepper & Dill Sauce

V. Wok on the Wild Side:

Choice of two of the following:

Beef with Broccoli

General Taos Chicken

Bok Choy with Mushrooms

Hunan Kung Pao (Chicken & Shrimp)

Pork Stir Fry

Accompanied with Choice of Brown Rice or White Rice

Pot Stickers

Fortune Cookies



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

The Celebration Station Reception (continued)

VI. Slider Station:

Beef and Chicken Sliders Accompanied with Ketchup, Mustards, Chopped Onion,
Mayo and Pickles
Served with Truffle Fries

VII. Local Favorites:

Buffalo Style Chicken Wings
Celery & Blue Cheese Dressing
Sliced Roast Beef on Kummelweck Rolls

VIII. Taco Bar

Grilled Chicken with Fire Roasted Peppers & Onions
Southwestern Pork Carnitas with Salsa Verde
Spanish Rice
Black Bean and Corn Salad



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Cold Appetizers

Orders must be in increments of 25.

Chilled Cocktail Shrimp with Horseradish Cocktail Sauce | \$2.50 Each

Smoked Salmon Pinwheel with Cream Cheese & Capers | \$1.50 Each

Assorted Sushi | \$2.75 Each

Prosciutto Wrapped Asparagus | \$1.50 Each

Sliced Roast Beef on a Crostini with Horseradish Cream and Sweet Onion Marmalade | \$2 Each

Antipasto Brochette - Hard Salami, Provolone and Manzanilla Olive | \$2.50 Each

Caprese Skewers - Fresh Mozzarella, Grape Tomato and Basil | \$2 Each

Endive Leaves with Boursin Mousse and Roasted Red Grape | \$2.50 Each

Fresh Fruit Kabobs with Honey Vanilla Mascarpone | \$2 Each

Smoked Salmon with Goat Cheese on Pumpnickel with Heirloom Tomato Garnish | \$2 Each

Shrimp "Tostada" with Sriracha Aioli and Lime Zest | \$2.50 Each

Crab Salad Shooter with Lemon Crème and Bacon Candy | \$2.50 Each

Stuffed New Potato with Chive Sour Cream | \$2 Each



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Hot Appetizers

Orders must be in increments of 25.

Spanakopita | \$2.50 Each

Fried Boursin Stuffed Artichoke Heart | \$2.50 Each

Herbed Goat Cheese Stuffed Mushroom | \$2 Each

Vegetarian Spring Rolls with Sweet Chili Sauce | \$2.50 Each

Phyllo Wrapped Brie with Almond and Raspberry | \$1.50 Each

Fried 5 Cheese Mac and Cheese Bites | \$2.00 Each

Pot Stickers with Ginger Soy Sauce | \$2 Each

Mini Assorted Quiche | \$2 Each

Meatballs - BBQ or Marinara or Stroganoff Sauce | \$1.50 Each

Chicken Sate with Spicy Peanut Sauce | \$2.50 Each

Chicken Tenders- Plain, Mild, Medium, Hot or BBQ | \$2.50 Each

Chicken Wings - Mild, Medium, Hot or BBQ | \$1.50 Each

Bacon Wrapped Scallop | \$2.50 Each

Mini Crab Cake with House Remoulade | \$2.50 Each

Coconut Shrimp | \$2.50 Each

Charred Lamb Lollipop with Rosemary Butter | \$3.50 Each

Sesame Beef Ribbons with Ginger Glaze | \$3 Each



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Carving Station

All Carving Stations Include an Assortment of Breads.
A Chef's Carving Fee of \$75 will be assessed for each Chef.
Maximum of 2 Hours.

Roasted Breast of Turkey | \$150

Served with Sesame and Cracked Pepper Marmalade
Serves 40

Honey Baked Virginia Ham | \$150

Served with Whole Grain Honey Mustard
Serves 50

Roast Loin of Pork | \$100

Served with Apple & Onion Chutney
Serves 25

Beef Ribeye | \$200

Served with Au Jus and Beet Horse Radish
Serves 20

Beef Tenderloin | \$325

Served with a Mushroom Demi-Glace
Serves 25

Add a Spud:

Truffle Frites | \$2.50 per person

Sweet Potato Fries | \$2.50 per person

Kerrygold Baby Red Parsley Potatoes | \$2.50 per person



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Reception Displays

Each display is prepared for 50 Guests.

Amounts may be increased by increments of 25 Guests.

From the Garden | \$115

Assorted Vegetables To Include Broccoli, Celery, Carrots, Cauliflower, Bell Pepper and Tomatoes
Served with Buttermilk Ranch

Brie & Fruit | \$100

Baked Brie Wheel in Puff Pastry with Raspberry Sauce
Served with Assorted Gourmet Crackers

Intercontinental Cheese Display | \$125

Domestic & Imported Cheeses
Garnished with Fresh Fruit
Served with Assorted Gourmet Crackers

Artisan Cheese Board | \$200

Handcrafted Gourmet Soft & Hard Cheeses
Garnished with Dried Fruit, Nuts and Preserves
Served with Lavash & Baguette

Mediterranean Display | \$175

Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives
Diced Tomato Relish, Hummus and Fresh Bocconcini
Served with Assorted Gourmet Crackers and Crostini

Chef's Farmer Board | \$225

Artisan Cheese Selection (Hard & Soft)
Grilled Seasonal Vegetable with Lemon Aioli (Local when available)
Flat Breads and Baguette

Breads and Spreads | \$150

Hummus, Baba Ghanoush, Tapenade, Tomato Salad, Wilted Spinach and Grilled Feta with Flat Breads



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Beverage Menu

(1) Bartender & (1) Bar per 100 Guests.

A Bartender Fee of \$75 will be charged for each bar producing less than \$350 in revenue.

Open Bar Packages | Priced per Guest

Top Shelf Brands | \$14 First Hour \$5 Each Additional Hour

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Scotch, Crown Royal Whiskey, Cuervo Gold Tequila, Jack Daniels Bourbon, Peach Schnapps, Tanqueray Gin, Bottled Domestic & Imported Beer, Varietal Wines

Premium Brands | \$12 First Hour \$4 Each Additional Hour

Skyy Vodka, Bacardi Rum, Dewars Scotch, Seagrams 7, Jim Beam Bourbon, Peach Schnapps, Bombay Sapphire Gin, Sauza Tequila, Bottled Domestic & Imported Beer, Varietal Wines

House Brands | \$10 First Hour \$3 Each Additional Hour

House Vodka, House Rum, House Scotch, House Bourbon, House Gin, House Tequila, Bottled Domestic Beer, Varietal Wines

Beer, Wine & Soda | \$9 First Hour \$2 Each Additional Hour

Soft Drinks & Juice | \$5 First Hour \$1 Each Additional Hour

Beverage Enhancements

House Wine | \$25 Per Bottle

House Champagne | \$28 Per Bottle

Sparkling Juice - Non Alcoholic | \$12 Per Bottle

Half Glass Champagne Toast | \$3 Per Guest

Full Glass Champagne Toast | \$5 Per Guest

Bellini with Fresh Fruit Purees | \$7 per person



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Beverage Menu

(1) Bartender & (1) Bar per 100 Guests.

A Bartender Fee of \$75 will be charged for each bar producing less than \$350 in revenue.

Cash & Consumption Bar Packages | Priced per Drink

Top Shelf Cocktail \$6 Cash	\$5.50 Consumption
Premium Cocktail \$5 Cash	\$4.50 Consumption
House Cocktail \$4.50 Cash	\$4 Consumption
Domestic Beer \$4.50 Cash	\$4 Consumption
Imported Beer \$4.75 Cash	\$4.50 Consumption
Wine \$5 Cash	\$4.50 Consumption
Soft Drinks & Juice \$2.50 Cash	\$2.25 Consumption
Cordials \$6.50 Cash	\$6 Consumption

Beverage Enhancements

- House Wine | \$25 Per Bottle
- House Champagne | \$28 Per Bottle
- Sparkling Juice - Non Alcoholic | \$12 Per Bottle
- Half Glass Champagne Toast | \$3 Per Guest
- Full Glass Champagne Toast | \$5 Per Guest
- Bellini with Fresh Fruit Purees | \$7 per perso



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Food & Beverage Policies

The dedicated culinary team will design a delightful menu to match the setting. We utilize fresh ingredients to create cuisine that is as delicious as it is visually appealing. The Conference & Event Center Niagara Falls' culinary team is also well-versed in providing catering to diverse cultures. In addition, our staff will accommodate diet-related restrictions and requests, including any medical and/or religious considerations, with proper notification.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager. Food items may not be taken off the premises; however, at Conference & Event Center Niagara Falls' sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Food & Beverage Sampling

The Conference & Event Center Niagara Falls (CCNF) exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by CCNF. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the New York Department of Health. Please contact your Event Services manager for proper food waiver if food samples are approved.

Beverage Service

The CCNF offers a complete selection of beverages to complement your function. The New York Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Food & Beverage Policies (continued)

Labor

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the five-hour period will incur an overtime charge of \$25.00 per waiter per hour.

An additional labor fee will be charged for groups of less than 25 guests.

An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

Dietary Considerations

The Conference & Event Center Niagara Falls is happy to address a special dietary request for individual guests with a (5) day advance notice.

Linens

All plated and buffet meal prices include white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors. Your Event Services Manager is happy to assist you with custom linen orders for an additional charge.

Management Charge and Tax

All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. If group is tax-exempt, The Conference & Event Center Niagara Falls must be in receipt of your tax-exempt form prior to the date of event.



THE CONFERENCE & EVENT CENTER NIAGARA FALLS

Payments

All food and beverage must be paid in advance of event in accordance with your letter of agreement along with the signed catering contract and banquet event orders no less than fourteen (14) days prior to the event; with the anticipated balance due no later than ten(10) days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

CCNF will gladly accept credit card payments from MasterCard, Visa & American Express for up to \$19,999 of your event charges. For any charges over \$20,000 total the following fees will apply;

Visa and MasterCard– 3% of total invoice

American Express – 3% of total invoice

Guarantees

A final guarantee of attendance is required three (3) business days prior to all food and beverage events under 500 people in attendance. In the event CCNF does not receive a final guarantee prior to (3) business days, the expected number will become the guarantee number. A guaranteed number of attendance is due (10) days prior to the first event day for any event of 500 people or more.

In the event of a split entree, the client is responsible to notify the Conference & Event Center Niagara Falls of the exact count of each item ten (10) business days prior to the event.

Prices

Prices will be guaranteed three (3) months prior to the event. CCNF Event Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.